This appliance conforms to the following EEC Directives:

Low Voltage Equipment
73/23/EEC
93/68/EEC

Electromagnetic Compatibility
89/336/EEC
92/31/EEC
93/68/EEC

CE

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Hallmark

Cooker Instruction Book

Models 49515/7

You must read these instructions prior to using the appliance and retain them for future reference.

Part No. 4951 00032

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For details of spares, service and guarantee, see separate service leaflet.

Service

Before requesting a service call please read through the following check list to see if a call is really necessary.

1. Slight odour or small amount of smoke when using the cooker for the first time.	This is normal and should cease after a short period.
2. Oven temperature seems too high or too low.	Check that the temperature has been set in accordance with the charts on pages 18, 19, 22 and 23. It may be necessary to increase or decrease the recommended temperature by up to 10°C to suit your taste.
3. Oven does not cook evenly.	Check that the temperature and shelf position are as recommended on pages 18, 19, 22 and 23. Check that the containers being used in the oven allow sufficient air flow around them. Check that the cooker is level.
4. Hotplates are slow to boil or will not simmer.	Check that your pans conform with the recommendations on pages 12 and 13.
5. Grilling is uneven.	Check that the grill pan has been correctly positioned.

If there is still a problem with your cooker then contact your nearest Service Centre; please see separate Service Leaflet for details.
Please have the following information available:

1. Your name, address and postcode.
2. Your telephone number.
3. The model number of your cooker.
4. Clear and concise details of the fault.
5. Where purchased and date of purchase.
6. Details of any Creda Service Schemes.

If you have any queries regarding Service or Spares, our Spares and Service division will be pleased to advise. You should write to:–

Creda Ltd.
Spares and Service Division
Creda Care Building
Creda Works
Blythe Bridge
Stoke-on-Trent
ST11 9LN

or telephone 0782 388300

Note: Our Engineer will use every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work but in locations where the Engineer advises you that it will be impossible to move the appliance without risk of damage, he will only proceed with your approval that no liability is accepted.

Cooking Results Not Satisfactory?

Problem	Check
Grilling Uneven cooking front to back	Ensure that the grill pan is correctly positioned beneath the grill element.
Fat splattering	Ensure that the grill is not set at too high a setting.
Main Oven Baking Uneven rising of cakes	Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting, using suitable packing, under the feet of the appliance. This should be checked both left to right and front to back.
Sinking of cakes	The following may cause cakes to sink: 1. Cooking at too high a temperature. 2. Using normal creaming method with soft margarine.
Over/Undercooking Fast/Slow cooking	Refer to the cooking times and temperatures given in the cook book provided, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste. Do not use utensils greater than 2 1/4" in height, otherwise the cooking performance is impaired.
Top Oven Baking Uneven cooking front	Ensure the cooking utensil is at least 3" to back from the front of the shelf.
Uneven rising of cakes	Ensure that the shelf is level (see above) and that the food is positioned centrally in the oven.
Overcooking	Remember to reduce cooking temperatures by 10°C from standard recipes when using the top oven.
Food is taking too long to cook	Ensure that the cooking utensil used in the top oven is not larger than 12" x 9" e.g. the main oven meat pan. Only cook one item at a time to avoid overloading the oven.

Should you require any advice concerning cooking with your new cooker, our Home Economics Department is always available to advise if you write to:–

The Home Economist
Creda Ltd., PO Box 5
Creda Works, Blythe Bridge
Stoke-on-Trent ST11 9LJ

Introduction

Please read this booklet carefully, to help you make the best of your cooker.

Your new cooker is guaranteed and will give lasting service. **This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.**

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When the cooker is first used a slight odour may be emitted by the oven lagg i n g insulation—this should cease after a short period of use.

Important Do's and Don'ts – Do

Please read through before operatlng your appliance.

DO

Do have your appliance installed by an electrical contractor, registered with the National Inspection Council for Electrical Installation Contracting (NICEIC).

Do remove all transportation packing from inside the oven/grill before switching on for the first time.

Do make sure you understand the controls prior to using.

Do keep children away from the cooker at all times when in use as surfaces will get extremely hot.

Do remember that the oven and utensils will be very hot when in use.

Do take care when opening the door. Let steam and hot air escape before removing the food.

Do use quality dry oven gloves for removing hot food utensils from the oven/grill.

Do select the correct shelf position before turning the oven or grill on.

Do always turn off the electricity supply at the wall switch and allow the appliance to cool before cleaning.

Do ensure meat and poultry is thoroughly defrosted before cooking.

Do check all controls on the appliance are switched off when the appliance is not in use and before retiring to bed.

Do take care when removing utensils from the grill as these may be hot if main oven is in use.

Do keep ventilation slots clear of obstructions.

Do allow the appliance to cool before cleaning.

Do in the event of a chip pan or other pan fire, turn the cooker off at the mains and cover the pan with a fire blanket or damp cloth. This will smother the flames and extinguish the fire. Leave the pan to cool for at least thirty minutes before moving it.

Do place pans centrally over the hotplate and position them so the handles cannot accldentally be caught or knocked and do not become heated by adjacent hotplate.

Do note that recipe times and temperatures in this book are for guidance only.

Do always refer servicing to a qualified appliance service engineer.

Do ensure the grill pan handle is fully located centrally on the grill pan.

Do reset the oven timer to manual after completing an automatic cooking programme.

Do take care on warm days when using the oven for delayed automatic cooking as certain foods can spoil.

Do use a thick cloth and take care to protect your fingers when replacing a faulty oven lamp after first turning off the cooker electricity supply.

Care and Cleaning

Grill/Top Oven

Remove the wire grid food support and grill pan, it is best to wash these items immediately after use to prevent stains from being burnt on when used again. Wipe out the Grill/Top Oven compartment, use a fine steel wool soap pad to remove stubborn stains from the grill deflector plate, the rod shelf, the floor and rear wall of the compartment. Take care during cleaning not to damage, bend or dislodge from the supporting clips the thermostat phial which is across the back of the oven just below the roof.

Main Oven

Stubborn stains can be removed by using a fine steel wool soap pad. Refer to the instructions on page 24 for cleaning the 'Credaclean' removable panels. Remove the rod shelves and meat pan for washing at the sink. Use a fine steel wool soap pad for removing stubborn stains from the meat pan, rod shelves and floor of the oven. Take care during cleaning not to damage, bend or dislodge from the supporting clips the thermostat phial which is across the back of the oven just below the roof.

Main Oven Door

Wipe over the door outer glass panel with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth. Open the oven door fully and unscrew the two screws securing the glass panel, taking care not to damage the seal. The glass panel may now be washed. Stubborn stains can be removed by using a fine steel wool soap pad. **Do not use scouring pads, or abrasive powder, which will scratch the glass.**
Take particular care not to damage the inner surface which is coated with a heat reflective layer. After cleaning, rinse and dry with a soft cloth, always refit the glass and seal correctly. For slight soiling the inner glass panel may be cleaned, while warm, without removing it from the door.

Top Oven Door

Wipe over the door outer panel with a cloth wrung out in hot soapy water then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth. **Do not use scouring pads or abrasive powder which may scratch the surface.**

Decorative Trims

It is advisable to clean the decorative trims regularly to prevent any build up of soiling which may detract from the appearance of the Cooker. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in hot water, or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use), then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth. **Do not use scouring pads or abrasive cleaners/powders which may scratch the surface.**
N.B. Care must be taken that Rating Plate Label edges are not lifted during cleaning and furthermore that the lettering is not blurred or removed.
Take care during cleaning not to damage or distort the Door Seal. Do not lift the Door Seal from the Oven Front Frame, if necessary remove the seal by carefully unhooking the corner clips.
For details of your nearest Service Centre, please see the separate Service Leaflet. If you have any queries regarding Service or Spares, our Spares and Service division will be pleased to advise. You should write to:— Creda Ltd., Spares and Service Division, CredaCare Building, Creda Works, Blythe Bridge, Stoke-on-Trent ST11 9LN or telephone 0782 388300.

Care and Cleaning

Turn **Off** the main switch before cleaning.

Before switching on again, ensure that all controls are in the **OFF** position.

Refer to the instructions below for cleaning the following 'Credaclean' panels.

Top Oven/Grill – side panels (not removable).

Main Oven – removable side and rear panels.

'CREDACLEAN' OVEN LINERS

How 'Credaclean' Works

The surface of the 'Credaclean' oven liners are treated in the mottled face with a special vitreous enamel which absorbs cooking soils. At temperatures of 220°C (425°F) or above, the special surface enables these soils to be slowly destroyed. The higher the temperature the more effective it is. In most cases normal cooking operations at this temperature will permit this cleaning operation to proceed during cooking.

However, if higher cooking temperatures are not used regularly, it may be necessary in order to prevent heavy soiling, to run the oven without the meat pan at a higher setting of 220°C (425°F) **Top Oven,** and 230°C (450°F) **Main Oven**, for 2-3 hours. This may be necessary once a month or once every two or three months depending on the type and amount of oven cooking.

'Credaclean' Removable Panels

It should not normally be necessary to clean the panels in water. If the user feels it is desirable to do so, take out the liners and wash them in warm soapy water, followed by rinsing in clear water. **Do not use enzyme washing powder, harsh abrasives or oven chemical cleaners of any kind.**

Control Panel – Wipe over the control panel with a damp cloth and polish with a dry cloth.

Hob and Spillage Compartment – Lift out the hotplate bezels and wash in hot soapy or detergent water. Wipe the hob with a damp cloth wrung out in hot soapy or detergent water. To clean the spillage compartment, raise the hob and secure in this position with the stay provided, and wipe with a damp cloth wrung out in hot soapy or detergent water, using a fine soap impregnated steel wool pad if necessary.

Control Panel Visor and Surrounding Trim

Clean with a soft cloth wrung out in warm soapy water. Rinse with a soft cloth wrung out in clear water, dry with a soft clean cloth. **Do not use scouring pads or abrasive cleaners.**

Splashglass

Stubborn stains may be removed using a non scratch cleansing cream (e.g. Jif) but care must be taken to ensure that this does not come into contact with plastic parts.

Important Do's and Don'ts

Please read through before operating your appliance.

DO NOT

Do not leave children unsupervised where the cooker is installed and in use as all surfaces will get hot.

Do not use large preserving pans or fish kettles across two hotplates as this will damage the hob.

Do not attempt to grill with the grill door closed.

Do not allow anyone to sit or stand on any part of the appliance.

Do not store items above a cooker that children may attempt to reach.

Do not remove the oven shelves when the oven is hot.

Do not use water to extinguish oil or fat fires.

Do not use the cooker as a room heater or to dry towels etc.

Do not use the grill to warm plates.

Do not cover oven shelves with aluminium foil as the oven air flow will be disrupted.

Do not line the grill pan with aluminium foil.

Do not heat up unopened food containers as pressure can build up causing the container to burst.

Do not place flammable or plastic items on or near the hob, and never leave anything on the hob when the cooker is not in use.

Do not use caustic solutions on decorative trims, this will cause damage to trims. Refer to Care and Cleaning.

Do not use biological washing powder or harsh abrasives or chemical cleaners for cleaning the oven inner panels. Refer to Care and Cleaning.

Do not use scouring pads or abrasive powders for cleaning decorative trims. Refer to Care and Cleaning.

Do not leave a hotplate on for long periods when not covered by a pan. Spillage should be dealt with as soon as it occurs, taking due care as the hob surface may be hot. Any spillage left on the surface after cooking should be cleaned off before the hob is switched on again to prevent baking on.

Do not store flammable materials, aerosols etc. in adjacent cabinets.

Do not use the main oven meat pan or the grill pan as a meat pan in the Top oven.

Installation

WARNING – THIS APPLIANCE MUST BE EARTHED.

Your appliance should be checked to ensure that the voltage corresponds with your supply voltage, this is stated on the rating plate, which is situated on the front of the plinth. The cooker must be connected by a NICEIC registered contractor to a suitable double-pole control unit, with a minimum rating of 30A and a minimum contact clearance of 3mm, which should be fitted adjacent to (but not above) the cooker, in accordance with IEE regulations.
The power supply cable should conform to B.S.6004 with a conductor size of 6mm^2.
The control unit should be easily accessible in the event of an emergency.
This appliance conforms to EN55014 regarding suppression of radio and television interference.
Access to the mains terminals is gained by removing the rear access cover.
The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing.

Siting/Moving the Cooker

The cooker is designed to fit between kitchen cabinets spaced 500mm apart. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets one side or both as well as in a corner setting. It can also be used free-standing.
The cooker is a class X appliance, as such adjacent side walls which project above hot level must not be nearer to the cooker than 150mm and should be protected by heat resisting material. Any overhanging surface or cooker hood should not be nearer than 650mm.
Before moving your cooker, switch off at the cooker control unit above hob, ensure that it is cool.
Movement of your cooker is most easily achieved by lifting the front as follows: Open the grill door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements or oven interior furniture.
Excess steam from the oven is expelled at the rear of the cooker, therefore the wall behind the cooker needs to be protected against grease and moisture.
Note: Take care in moving the cooker as it is heavy. Take care to ensure that any floor covering is not damaged.

Height Adjustment Kit

If required, a height adjustment kit is available to increase the hob height from 900mm up to a maximum of 914mm. This is available free of charge on application to Creda Spares Department (see separate service leaflet for address).
BEFORE SWITCHING ON, LIFT HOB, REMOVE BUFFERS FROM HOB SUPPORTS.

Door Hinging

The oven is supplied with the oven door fitted for left hand hinging. If you want to convert it to right hand hinging a special door hinging kit is required which may be obtained free of charge on application to Creda Spares Department (see separate leaflet for address).

Main Oven Temperature Chart – Baking

Food	Pre-heat	Temperature and Time	Position in Oven
Scones Small Cakes	Yes	220/230°C 9-13 mins 190/200°C approx. 15-20 mins	Runners 1 and 4 from bottom of oven
Victoria Sandwich	Yes	170/190°C 6½" tins approx. 20 mins 8"-8½" tins approx. 30 mins	Runners 1 and 4 from bottom of oven
Sponge Sandwich (fatless)	Yes	190/200°C 7" tins 15-25 mins	Runners 1 and 4 from bottom of oven
Swiss Roll	Yes	190/210°C 10-15 mins	Runner 4 from bottom of oven
Semi-rich Cakes (large)	Yes	170/180°C 6½"-7" tins 1¼-1½ hrs	Runner 2 from bottom of oven
Christmas Cake	Yes	140/150°C according to size and richness of mixture	Runner 2 from bottom of oven
Shortcrust Pastry (Plate Tarts) Puff Pastry	Yes	190/200°C 45-50 mins approx. 210-220°C	Runners 2 and 5 from bottom of oven
Yorkshire Pudding Individual Yorkshire Puddings	Yes	210/220°C 40-50 mins 200/220°C approx. 30 mins	Runners 5 from bottom of oven
Milk Puddings Baked Custard	Yes	140/160°C 2-2½ hrs 140/160°C 40-50 mins	Runner 2 from bottom of oven
Bread (full oven) Bread (single loaf)	Yes	230°C 45-50 mins Reducing to 210/220°C after first 10 mins 230°C 40-45 mins	Runners 1 and 4 from bottom of oven
Meringues	Yes	100/110°C Large 3½-4½ hrs Small 2½-3 hrs	Runner 1 from bottom of oven

Note: When using two shelf positions at the same time (e.g. to bake two plate tarts, fulloven of bread etc.) tins should be interchanged half way through the cooking period. When baking two trays of scones, small cakes, at the same time, the lower tray may require to be baked for a few minutes longer than the top tray.

If soft tub margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

Main Oven Temperature Chart – Meat

Food	Pre-heat	Temperature and Time	Position in Oven
Beef	Yes	190/200°C approx. 25-30 mins. per 450g (1 lb) + 25 mins over	Runner 1 or 2 from bottom of oven
Lamb/Mutton	Yes	190/200°C approx. 25-30 mins. per 450g (1 lb) + 25 mins over	
Pork	Yes	190/200°C approx. 30-35 mins. per 450g (1 lb) + 30 mins over	
Veal	Yes	190/200°C approx. 25-35 mins. per 450g (1 lb) + 30 mins over	
Poultry/Game	Yes	190/200°C approx. 20-25 mins. per 450g (1 lb) + 20 mins over (N.B. If bird is large, allow 15 mins. per 450g (1 lb) +15 mins. over at approx. 180°C)	
Casserole Cooking	Yes	Approx. 150°C 2-2½hrs	Centre of oven
If using aluminium foil, never: 1. Allow foil to touch sides of oven. 2. Cover oven interior with foil. 3. Cover oven shelves with foil.			

Product Specifications

Hallmark 49515 240V – Brown
49517 240V – White

Supply Voltage	240V AC only	230V AC only (eg. Republic of Ireland)
Supply Frequency	50 Hz	50 Hz
Total Wattage	10.9 kw	9.95 kW
Twin Grill Wattage	2.66 kw/1.33 kw	2.45/1.2 kW
Top Oven Wattage	1.9 kw	1.7 kW
Main Oven Wattage	2.4 kw	2.2 kW
Left Front Hotplate Wattage	1.8 kw	1.65 kW
Left Rear Hotplate Wattage	1.1 kw	1.0 kW
Right Rear Dual Circuit Hotplate Wattage	1.8 kw	1.65 kW
Right Front Hotplate Wattage	1.1 kw	1.0 kW
Grilling Area	900cm^2	900cm^2
Top Oven Capacity	29 litres	29 litres
Main Oven Capacity	50 litres	50 litres
External Dimensions excluding handles	H 1240mm W 500mm D 600mm	H 1240mm W 500mm D 600mm

Know Your Cooker

49515 Brown
49517 White

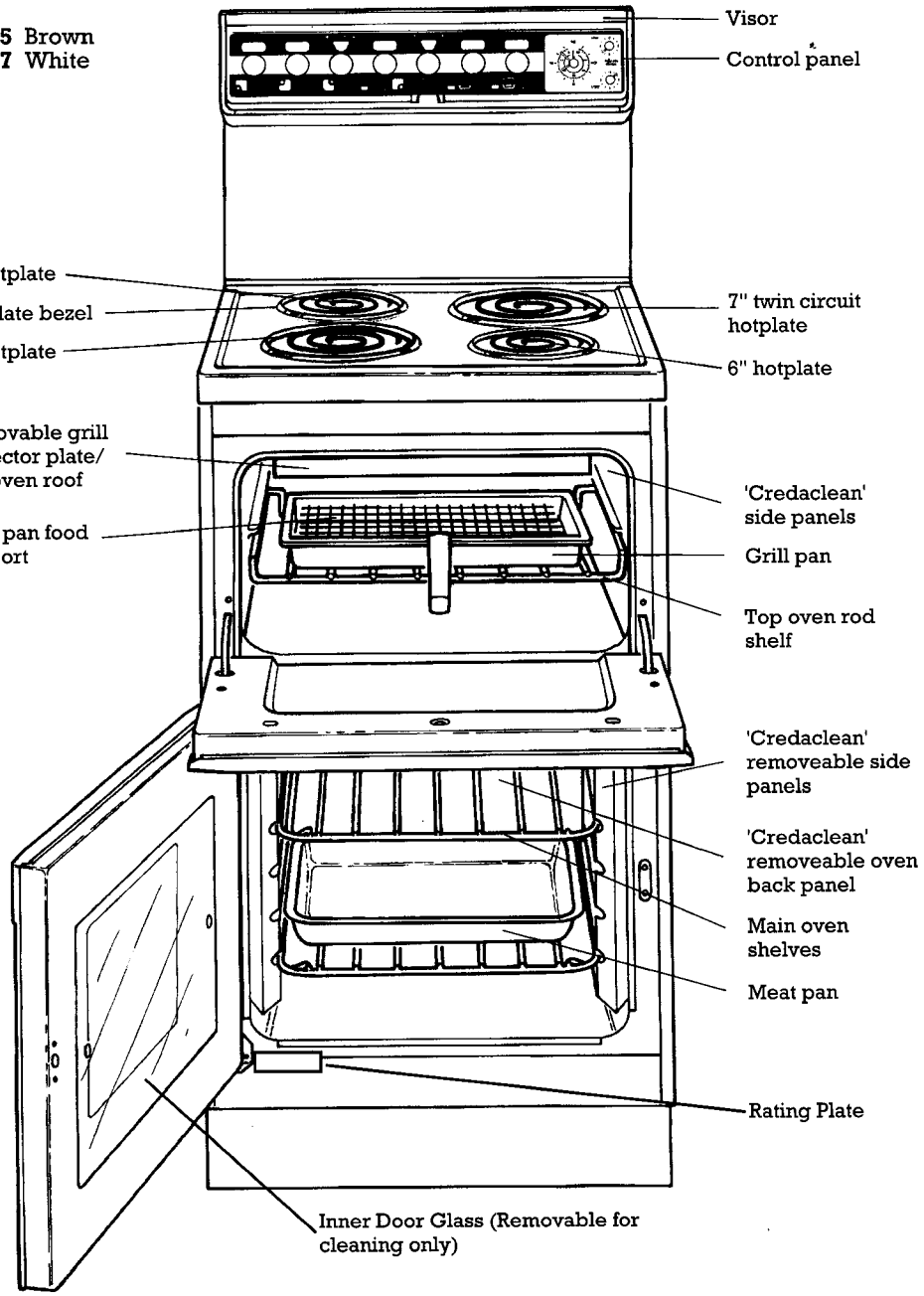


FIG. 1

Main Oven Cookery Notes

To prepare meat for roasting in your electric oven

Wipe the joint, dry well with a clean cloth, kitchen tissue, etc., and weigh it. Meat which has been stored in a refrigerator, should be allowed to come to room temperature for approximately 30 minutes before cooking, and similarly meat stored in a Freezer must be completely thawed beforehand. Beef, lamb and mutton may be lightly floured, but pork should have the rind scored, brushed over lightly with olive oil, and sprinkled with salt—this gives crisp crackling.

Place joint in meat pan supplied with your cooker (small joints weighing less than 1.5kg (3lbs) should be roasted in a smaller pan/meat tin, or they may be 'pot roasted' – a small joint in a large meat pan causes unnecessary oven splashing). Additional fat should not be used, except for veal, very lean meat, poultry, which can either be 'larded' with fat bacon, or brushed over very sparingly with melted fat/cooking oil. When potatoes are to be roasted round the joint, they only require to be coated in melted fat/cooking oil. It is not necessary to baste, when roasting in an electric oven, and liquid/stock should not be added to the meat pan.

Time and Temperatures for roasting

The secret of succulent, tender meat, is not to roast it too quickly at too high a temperature. Best results are obtained when roasting is carried out at a low temperature. When a lower temperature is used, joint loses less weight, is more tender (too high a temperature causes meat to be tough and dry), and the splashing of fat onto oven interior is reduced to a minimum. When a complete meal is being cooked in the oven, cooking time may need to be increased, and temperature may need to be raised for approximately the last 30 minutes of the cooking period (for instance when cooking Yorkshire pudding to serve with roast beef).

The suggested times and temperatures given on page 22 should be used as a guide but may vary according to:—

1. Whether you prefer meat rare, medium or well done.

2. The size and shape of your joint.

   (a) A short thick joint requires a longer cooking period than a long thin joint.
   (b) A small joint under 1.5kg (3lbs) takes longer per 450g (1lb) than a large one, whereas a large joint over 3kg (6lbs) will cook in the time given for 'minutes per 450g (1lb)' without the 'minutes' over added.
   (c) Boned/rolled and stuffed joints take longer to cook through than those with a bone. (The weight of stuffing should be added to the oven ready weight of meat/poultry to calculate roasting times).

Main Oven Cookery Notes

The oven is fitted with 'Credaclean' liners, two rod shelves and a meat pan. Remove the meat pan if it is not being used. The oven is heated by two tubular sheathed elements located behind the removable sides. To heat the oven, turn the control knob clockwise, selecting the required temperature as recommended in the temperature chart. The pilot light will immediately come on and remain on until the oven reaches the required temperature. This light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

The oven light is operated by the main oven thermostat–the light will remain On until the thermostat is turned Off.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

The correct positioning of food is indicated in the temperature charts on pages 22 and 23.

For manual operation of the oven, cancel the timer and return oven to manual operation as described on page 11 before setting the oven control.

Replacement of Oven Lamp

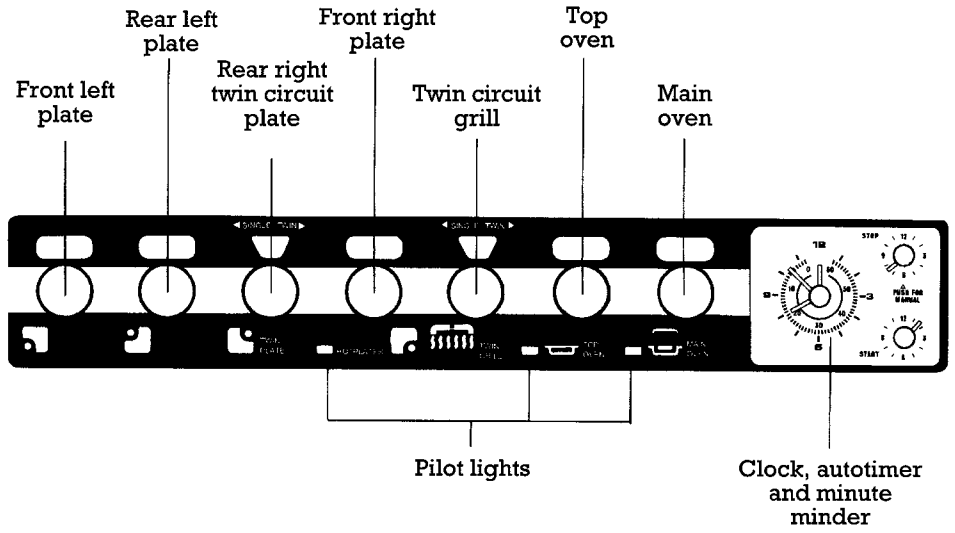
WARNING: TURN OFF THE COOKER ELECTRICITY SUPPLY BEFORE REPLACING LAMP.

Open the oven door and remove the rod shelves. Do use a thick cloth to grip the light glass dome and bulb, unscrew anti-clockwise and lift out. Reach into the aperture and **carefully** unscrew the faulty lamp anti-clockwise (25W SES). Fit replacement lamp, and refit dome. If necessary clean dome in warm soapy water before drying completely.

Know Your Cooker

The control knobs have been clearly marked for easy reference.

Note: Visor removed for clarity.



Control Knobs

The knobs for the grill and hotplates can be rotated in either direction to provide variable heat control, the oven knobs can only be rotated clockwise from the **Off** position.

Before retiring for the evening, ensure that all controls are in the **Off** position and nothing has been left on the hob.

Automatic Oven Timer

Automatic Cooking

The Top Oven and Main Oven can be controlled by the automatic timer. When the timer control has been set for one oven it is possible to use the other oven only on the same automatic cooking programme.

The timer will automatically switch the oven on and off at the pre-selected 'Start' and 'Stop' times.

The Grill will not function when the ovens are set to cook automatically.

Hints on Automatic Cooking

1. Select foods which will take the same time to cook and require approximately the same temperature.
2. Set the oven timer so that the food has just finished or about to finish cooking on your return to the oven. This will ensure the food has not cooled down and does not require reheating before serving.
3. Food should be as cold as possible when it goes into the oven ideally straight from the refrigerator. Frozen meat and poultry should be thawed thoroughly before it is put in the oven.
4. We advise that warm food should never be placed in the oven if there is to be a delay period. Stews prepared by frying the meat and vegetables should be cooked as soon as possible.
5. We advise dishes containing left-over cooked poultry or meat, for example Shepherds Pie, should not be cooked automatically if there is to be a delay period.
6. Stews and joints should be cooked by the long slow method, so that the delay period is kept to a minimum.
7. On warm days, to prevent harmful bacterial growth in certain foods (ie poultry, joints, etc) the delayed start should be kept to a minimum.
8. Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
9. Foods which discolour should be protected by coating in fat or tossing in water to which lemon juice has been added, prior to placing food in the oven.
10. Dishes containing liquid should not be filled too full to prevent boiling over.
11. Foods should be well sealed (but not airtight) in a container to prevent the loss of liquid during cooking. Aluminium foil gives a good seal.
12. Ensure food is cooked thoroughly before serving.

Top Oven Temperature Chart – Baking

Food	Pre-heat	Temperature and Time	Position in Oven
Scones Small Cakes	Yes	200°C 9-12 mins 180°C approx. 15-20 mins	Runner 1 from bottom of oven
Victoria Sandwich	Yes	170°C 6½" tins approx. 20 mins	Shelf placed directly on floor of oven
Sponge Sandwich (fatless)	Yes	180/190°C approx. 15 mins	Runner 1 from bottom of oven
Swiss Roll	Yes	190/200°C 9-12 mins	Runner 1 from bottom of oven
Semi-rich Cakes (large) Rich Fruit Cake	Yes	160/180°C 6½" to 7" tins 1-1½ hrs 150°C approx. 7" - 8" tins 2-2¼ hrs	Shelf placed directly on floor of oven
Shortcrust Pastry (Plate Tarts)	Yes	190/200°C 40-45 mins.	Shelf placed directly on floor of oven
Puff Pastry	Yes	200/220°C Time depending on use	Runner 1 from bottom of oven or shelf placed directly on floor of oven
Yorkshire Pudding	Yes	200°C approx. 40-45 mins	Runner 1 from bottom of oven
Individual Yorkshire Puddings	Yes	200°C approx. 40-45 mins	Runner 1 from bottom of oven
Milk Puddings	Yes	140°C 2-2½ hrs	Shelf placed directly on floor of oven
Baked Custard	Yes	150°C 40-45 mins	Runner 1 from bottom of oven
Bread	Yes	210°C for 10 mins 200/210°C for approx. further 30 mins.	Shelf placed directly on floor of oven
Meringues	Yes	100/110°C Large 3½-4 hrs Small 2½-3 hrs	Runner 1 from bottom of oven

Note: Baking trays or tins to bake bread, cakes, pastry, scones, etc., always rememberto place the dish, tin or tray centrally on the oven shelf, this will ensure an even cooking result. Covered foods such as meat, casseroles, vegetables, etc. can be placed anywhere on the rod shelf. When cooking different foods at the same time select those which require approximately the same temperatures.

If soft tub margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

Top Oven Temperature Chart – Meat

Food	Pre-heat	Temperature and Time	Position in Oven
Beef/Lamb (slow roasting)	Yes	170/180°C approx. 35 mins. per 450g (1lb) + 35 mins over	Shelf placed directly on floor of oven
Beef/Lamb (foil covered)	Yes	190/200°C approx. 35-40 mins. per 450g (1lb)	
Pork (slow roasting)	Yes	170/180°C approx. 40 mins. per 450g (1lb) + 40 mins over	
Pork (foil covered)	Yes	190/200°C approx. 40 mins. per 450g (lb)	
Veal (slow roasting)	Yes	170/180°C approx. 40-45 mins. per 450g (1lb) + 40 mins over	
Veal (foil covered)	Yes	190/200°C approx. 40-45 mins. per 450g (1lb)	
Poultry/Game (slow roasting)	Yes	170/180°C approx. 25-30 mins. per 450g (1lb) + 25 mins over	
Poultry/Game (foil covered)	Yes	190/200°C approx. 25-30 mins. per 450g (1lb)	
Casserole Cooking	Yes	Approx. 150°C 2-2½ hrs	

If using aluminium foil, never: 1. Allow foil to touch sides of oven. 2. Cover oven interior with foil. 3. Cover oven shelves with foil.

To Operate the Timer

1. Make sure the Main switch is **On.**
2. The timer is controlled by the electric clock. Check that the clock is at the right time of day, if not set to correct time, by pressing and rotating the knob in the centre of the minute minder dial. (N.B. Ensure that the minute minder pointer remains at, or is returned to the **Off** position) .

To set the Timer to switch ON and OFF automatically

1. Set the start time by pressing the **Start** knob and turn the pointer to the time to start cooking.
2. Set the stop time by pressing the **Stop** knob and turn the pointer to the time to stop cooking. The stop time should be ahead of the start time by the total time it will take the food to cook.
3. Turn the oven control to the required cooking temperature.
4. The oven will be automatically switched **On** at the pre-selected start time and switched **Off** when the cooking time has expired.
5. When the food has been cooked, always turn the oven control to the **Off** position, and press the **Stop** knob to return to **Manual Control.**

To set the Timer to switch OFF only

1. Set the **Stop** knob as in (2) above at the time the food should stop cooking.
2. Press the **Start** knob. **Do Not Turn.** (N.B. The knob will spring forward to its original position).
3. The oven will be automatically switched **Off** when the pre-selected stop time has expired.
4. When the meal has been cooked, always turn the oven control to the **Off** position, and press the **Stop** knob to return to **Manual Control.**

To Cancel the Timer and return to MANUAL

It may be necessary to use the oven manually after a timed operation has been set up. To cancel out the timer, turn the **Start** knob and the **Stop** knob to the time of day, i.e. to read the same **operation** as the clock. Return the cooker to **Manual** operation by pressing the **Stop** knob.

Important:
Before using your oven in the ordinary way, ALWAYS make sure that the timer has been set to MANUAL operation. Unless this is done, the oven cannot heat up. Before seeking assistance, make sure you have done this.

Minute Minder

The minute minder gives an audible reminder for short period cooking. It can be set for a period of up to 60 minutes. Turn the knob (do not press) in the centre of the minute minder dial anti-clockwise to set the pointer against the minutes required marked on the dial. The minute minder will buzz when the time set has elapsed.
To switch off turn to **Off.**

Hotplates

Note:

In common with all cookers having controls sited at the rear, care should be taken when setting the controls when the hotplates are in use.

The control knobs for the hotplates can be turned in either direction to give variable heat control. When any of the hotplates are turned **On,** the hob indicator neon will come on and remain on until all the hotplates are turned **Off.**

Use of Hotplates

Turn the control to HI for fast cooking.
To reduce the heat to cook more slowly or simmer, turn the control to a lower setting according to the size of the saucepan and the amount of liquid. The two small hotplates on the hob are specially for smaller pans, low temperature cooking and simmering.
The right rear twin circuit hotplate is designed so that the whole hotplate can be used for cooking with larger pans when the control knob is turned clockwise; when the control knob is turned anti clockwise only the inner part of the hotplate is switched on – this feature saves energy and is also useful for cooking with smaller pans or for slow simmering.
Do not leave a hotplate switched on without a pan as this wastes energy and may shorten the life of the hotplate.

Control Settings Guide Cooking Chart

This table is provided only as a guide – settings also depend on the type of pan used and the quantity of food.

Knob Position		Type of food
Twin Element	Single Element	
1	1	To melt butter, chocolate, etc.
1	1 or 2	To heat food gently. To keep small amounts of water simmering. To heat sauces, containing egg yolks and butter, To simmer: stews, meat, fish, vegetables, fruit.
2	3	To heat solid and liquid foods. Keep water boiling. Thaw frozen foods. Make 2-3 egg omelettes.
3	4 or 5	To cook foods, just above simmering. To maintain 'rolling' boil for preserve making.
4	5 or 6	To seal meat and fry fish.
HI	HI	Frying potatoes. Bringing water to the boil. Deep fat frying. Dissolve sugar for preserve making.

Choosing your utensils

WE CANNOT LIST RECOMMENDED PANS IN THIS DOCUMENT AS MANUFACTURERS ARE CONSTANTLY UPDATING AND CHANGING THEIR RANGES AND CREDA DO NOT HAVE CONTROL OVER THIS.

Remember

1. Purchasing a new pan will not necessarily mean it will have a flat base, always check before buying.
2. Using the correct pans and utensils will result in maximum contact with the hob and maximum efficiency as with any type of electric hob.

Top Oven/Grill Cookery Notes

Grill Pan Handle

The grill pan handle is detachable from the pan to facilitate cleaning and storage. The handle can be either detachable from or fixed to the pan. For a fixed handle remove the screw and washers from the grill pan bracket, tilt the handle over the recess adjacent to the bracket, slide it towards the centre of the pan and let the handle locate over the bracket. Replace screw and washers and ensure that they are fully tightened up. For a detachable handle remove screw and washers from the grill pan and discard.

Please note, if a fixed handle is required, grill pan is unable to be kept in the Main Oven with door closed. But may be stored in the Top Oven with door closed.

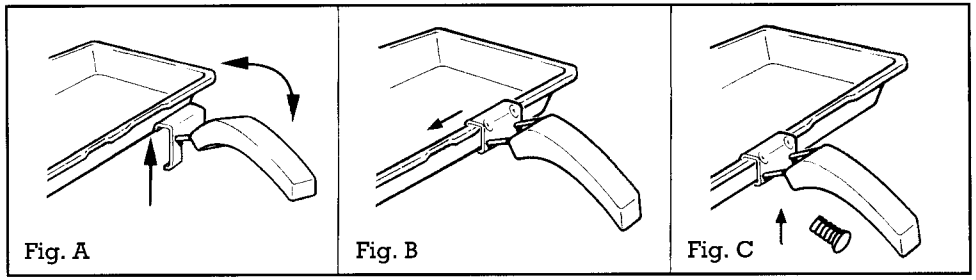


Fig. A Fig. B Fig. C

Top Oven/Grill Cookery Notes

Cooking Meat/ Poultry in the Top Oven

The Top Oven is most useful for the longer, slower cooking required for cheaper cuts of meat – casserole cooking, pot roasting, braising etc.

Small joints of meat up to 1.5kg (3lbs) or poultry up to 2.5kg (6lbs) in weight can be roasted in a small meat pan in the Top Oven, but should preferably be 'slow roasted' or covered with a lid of aluminium foil (one or two incisions in the top of the foil will allow the meat or poultry to brown). Always ensure that there is at least 25mm (1") between the top of the foil and the grill element. Do not use the meat pan supplied for the main oven or the grill pan for roasting in the Top Oven. Larger joints of meat weighing more than 1.5kg (3lbs) or poultry weighing more than 2.5kg (6 lbs) should be roasted in the main oven.

Top Oven as a Hotcupboard

Plates and dishes placed on the floor of the top oven will be heated when the main oven is in use. When the main oven is not in use (for instance when a meal is being cooked on the hob) place the plates and serving dishes on the rod shelf using the bottom runner, and turn the top oven control to approximately 100°C (200°F). A maximum time of 10-12 minutes is all that is required to heat the plates and dishes.

Do not operate the grill control when using the top oven for cooking or as a hotcupboard.

Grilling

GRILLING SHOULD NOT BE UNDERTAKEN WITH THE GRILL/ TOP OVEN DOOR CLOSED.

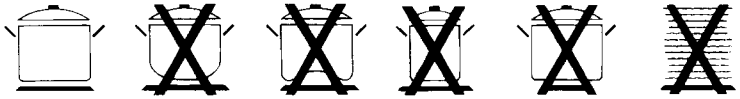
Caution: Accessible parts will become hot when the grill is in use. Children should be kept away.
The grill control is designed to provide variable heat control of either the twin grill elements on together or the single left-hand grill element only, depending upon which direction the control knob is rotated. With the control knob rotated clockwise the twin elements will come on together—and with the control knob rotated anti-clockwise, the single left-hand element only will come on. Please note that the Grill will not operate unless the top oven control is in the **Off** position.
Do not operate the top oven control when grilling.
Open the Grill Chamber/Top Oven Door.
Preheat the grill at Hl setting for approximately 5 minutes.
When toasting/grilling, the Rod Shelf is placed in the top runner. Position the pan centrally below the grill element. Leave the control at HI for toast, and for sealing and fast cooking of foods. For thicker foods requiring longer cooking, turn the switch to a lower setting after the initial sealing on both sides at HI. The thicker the food, the lower the control should be set.
Food which requires browning only should be placed under the hot grill directly on the shelf in the first or second runner from the bottom of the oven, according to the depth of the dish.

Hotplates

For best results we recommend the use of good quality saucepans with smooth flat bases. Aluminium pans with coloured vitreous enamelled bases absorb heat and are therefore more efficient in use. Almost equally as good are saucepans with a thick machined aluminium base. If using enamelled steel or cast iron pans, ensure that they have good smooth flat bases as otherwise the heat will not be distributed evenly and damaging heat spots may be created.

Never use recessed or ridged base utensils. Ideally the base of the saucepan should be approximately the same size as the heating area, up to a maximum of 254mm (10in).

Use pans which have sufficient capacity for the amount of food being cooked and therefore reduce soiling caused by excessive spillage. Do use utensils with good fitting lids, and for best results use a low dome pressure cooker.



Good quality flat base same size as element | Convex base too small | Concave base | Too Small | Too Large | No pan Element ON

a) Do not use utensils with rough bases.
b) Do not use lightweight utensils with thin, distorted or uneven bases.
c) Do not use utensils with recessed, scrolled (like a gramophone record) or ridged bases.
d) Do not use a utensil which has a convex base. Always ensure that the base of the utensil is dry before placing on the hob.

Safety requirements for deep fat frying

Important: As there could be some fire risk attached to the heating of oil, particularly for deep fat frying, **do not** leave cooking utensils containing oil **unattended** (e.g. to answer the telephone).
In the unfortunate event of a chip pan fire:
1. Switch **Off** the electricity supply.
2. Smother flames with a fire blanket or damp cloth. Burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it. Leave pan for 30 minutes before moving.
   a) Use a deep pan, large enough to completely cover the appropriate cooking area.
   b) Never fill the pan more than one-third full with oil or fat.
   c) Do not overload the pan by trying to fry too much food at once– the pan (with food and fat or oil) should never be more than two-thirds full.
   d) Always dry food thoroughly before frying, and lower it **Slowly** into the fat or oil.
   e) Never heat fat, or fry, with a lid on the pan.
   f) Keep the **Outside** of the pan clean and free from streaks of fat or oil.

Temperature Conversion Scale

Comparative scale of oven settings (degrees Celsius to degrees Fahrenheit) as recommended by the Association of Manufacturers of Domestic Electrical Appliances.

The temperature control knobs on this electric cooker are marked in degres Celsius. This chart will help when the recipes show the alternative scale or use such terms as 'slow oven', 'fairly hot oven' and 'hot oven'.

Oven Temperature Guide	Celsius Scale (sometimes called Centigrade)	Fahrenheit Scale
Cool	70°C	150°F
80°C	175°C	
	100°C	200°F
	110°C	225°F
Slow	120°C	250°F
	140°C	275°F
	150°C	300°F
Fairly Hot	160°C	325°F
	180°C	350°F
Hot	190°C	375°F
	200°C	400°F
Very Hot	220°C	425°F
	230°C	450°F

Top Oven/Grill Cookery Notes

Warning – Glass door panels must not be subjected to sharp mechanical blows.

The charts on pages 18 and 19 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

The Top Oven is fitted with fixed 'Credaclean' sides, a removable roof, and one rod shelf. It is heated by two elements – the grill element and an element under the floor of the oven—and has a fully variable temperature control like the main oven. To heat the oven, turn the control knob clockwise, selecting the required temperature as recommended in the Top Oven temperature chart. The pilot light will immediately come on and remain on until the oven reaches the required temperature. The light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature. If the oven pilot light does not come on when the control knob is turned, cancel the timer and return the cooker to manual operation, see page 11.

Top Oven for Cooking

The Top Oven is used in exactly the same way as the Main Oven to cook all types of food. It can either be used alone, to cook small quantities of food, or in conjunction with the main oven to provide additional cooking space, so often necessary when entertaining. There are two cooking positions—the shelf placed directly on the floor of the oven, or runner 1 from the floor of the oven. To correctly position the rod shelf the side rods with "indents" must be uppermost and to the rear, this forms an arrest position in conjunction with the embossed side liners. The correct positioning of food is indicated in the temperature charts on pages 18 and 19. These charts are a guide only giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C. Food must never be placed directly on the floor of the oven with out a shelf in position, and there should always be at least 25mm (1") between the top of the food and the grill element. **Most foods are cooked at a lower temperature in the smaller top oven than in a larger conventional main oven.** Always ensure a 75mm (3") gap is left at the front of the baking tray to ensure even cooking.